TECHNICAL SPECIFICATION SHEET FOR **BLUE SEAL ELECTRIC COMBI STEAMER** AC SERIES E20AC DD 20 x 1/1GN or 10 x 2/1

General features:

- Direct steam injection system
- Stainless steel construction
- Hygienic rounded corners in oven cavity
- Pivoting fan suction panel
- Front removable control panel for easy servicing
- Hygienic plug-in door seal for easy to remove day-to-day cleaning
- Adjustable door hinges
- Self draining door condensate drip tray
- Hand shower
- Oven lights
- Oven door handle mechanism allows either left or right operation
- Cool to touch double glazed door
- Hinged inner glass for easy cleaning
- Constant self-diagnosis for error recognition

Standard features:

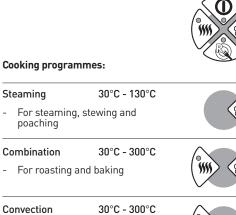
- Electronic manual control panel with cooking modes
- Electronic thermostat 30°C 300°C
- Electronic timer
- Auto-reversing fan rotation
- Cavity fast cool down which automatically stops at 50°C
- Automatic cavity cool down between high temperature cycles and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Manual vent to evacuate the excess humidity
- Automatic quenching of vapours into the oven drain
- Cavity clean program
- Energy saving device for a reduced energy consumption

Optional features:

- Interchangeable core probes with external socket
- Right hinged door
- Two steps safety door handle mechanism -
- Marine and special voltages







Convection For grilling, quick roasting, baking, toasting and gratinating

Regeneration (Reheating)

Steaming

poaching

Combination

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- Pre-set Programs R1 for reheating of plated meals R2 for reheating of gastronorm containers

RP reheating with manual setting of time and temperature

Optional : Core probe 30°C - 130°C







- Connection for an external printer (type RS232)
- Connection for energy saving system



TECHNICAL SPECIFICATION SHEET FOR **BLUE SEAL ELECTRIC COMBI STEAMER** AC SERIES E20AC DD 20 x 1/1GN or 10 x 2/1

Dimensions

Width Depth Height Weight

Packed Dimensions

Shelves	
Weight	255kg
Height	1220mm
Depth	1040mm
Width	1320mm

1170mm

895mm

1090mm

230kg

1/1 GN	20
2/1 GN	10
Shelf Spacings	70mm

Installation requirements

(for precise installation instructions, please refer to the unit's installation manual).

Power connection requirements

Multi pole circuit breaker and all pole disconnection isolator switch installed near the appliance.

Supply line voltage; 400-415V ~ 50Hz, 3P+N+E

Special voltage options available on request.

Power Connection

Total (kW)	31	
Convection power (kW)	30	
Rated Current (A) (400V)	45	
IPX5 spray-proof and hose proof.		

Optional Extras

- SC Core temperature probe SPT20 Stainless steel stand with 12 x 1/1 or 6 x 2/1 GN shelves to suit 20AC DD
- **SST20** Removable rack complete with fitting frame alternative to side runners to suit 20AC DD
- TLT20 Removable frame for oven and plate racks to suit 20AC DD
- SGT20 Removable oven rack to suit 20AC DD
- PRT20 Plate banquet rack to suit 20AC DD / 60 plates
- **CRT20** Trolley for removable oven rack with drip tray to suit 20AC DD
- **CPT20** Thermal cover for plate banqueting system to suit 20AC DD
- Set of four legs for bench mounting KP004

Installation clearances

- rear

- right 500mm* - left 50mm *Clearance required on fixed installations for service

25mm

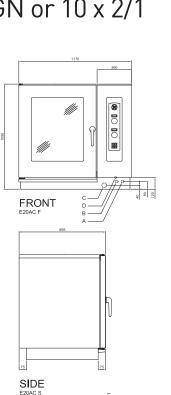
accessibility. If heat sources are located near the RH side of the AC combi, ensure that a minimum distance of 400mm is maintained.

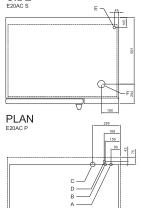
Install in accordance with local body regulations only on horizontal surfaces and not against combustible walls.

Water connection requirements

- Cold water
- Flow pressure (2 to 6 bar)
- soft water connection*
- shut-off valve with return flow inhibitor and dirt filter -
- water supply R3/4
- R50 waste water connection

(*Water softener may be required. Please refer to installation manual for water treatment values.)





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BASE E20AC B

A = WATER CONNECTION R³/₄ (SOFTENED WATER) refer to installation manual for water treatment values.

- B = WATER CONNECTION R³/₄ C = DRAIN CONNECTION Ø⁴/₆ D = ELECTRICAL CONNECTION ENTRY

- F = OVEN VENT Ø80

MOFFAT

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- E = HIGH/LOW PRESSURE RELIEF VENT

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